



THE BAY HOUSE

CHEF’S THREE-COURSE TASTING MENU \$49

(October 1st – October 14th)

(PLEASE CHOOSE ONE FROM EACH COURSE)

FIRST COURSE

CREAMY CORN & CRAB BISQUE
CHARRED CORN AND CRAB GARNISH

TUNA/WATERMELON POKE
CITRUS SOY, TOASTED SESAME, PICKLED GINGER,
CUCUMBER & CARROT, RICE CRACKERS

SOUTHERN STYLE SAUTEED CALAMARI
TOMATO CAPER WHITE WINE SAUCE

CRISPY SMOKED DUCK WINGS
CILANTRO, LIME, MANGO SALAD, VELVER ROUGE REDUCTION,
CRUSHED MARCONA ALMONDS

CAESAR SALAD
ROMAINE, HERBED CROUTONS, SHAVED PARMESAN, CREAMY GARLIC DRESSING, WHITE ANCHOVY

FARMER SALAD
CELEBRATING THE BOUNTY OF OUR LOCAL FARMER FRIENDS
(\$5 SUPPLEMENTAL CHARGE)

HALF DOZEN FRIED OR RAW OYSTERS
(\$10 SUPPLEMENTAL CHARGE)

SHRIMP OR BLUE CRAB COCKTAIL
(\$12 SUPPLEMENTAL CHARGE)

SECOND COURSE

PAN SEARED SCOTTISH SALMON
LEMON GLAZED SWEET POTATOES, SAUTEED SPINACH, DILL BEURRE BLANC, BONITO FLAKES

PRIME CHURRASCO STEAK
SALT AND PEPPER FRIES, ROCKET SALAD, CHIMICHURRI

PAN ROASTED TRIGGER FISH
MEDITERRANEAN RICE, BROCCOLINI, LEMON CAPER BUTTER SAUCE

PORTERHOUSE PORK CHOP
SMASHED BAKED POTATOES, ROASTED BRUSSEL SPROUTS, APPLE HONEY WHISKEY SAUCE

THE “SEA BLT”
A CHILLED SALAD OF LOBSTER, SHRIMP, CRAB & MAYONNAISE, FRIED GREEN
TOMATOES, SMOKED BACON, ROASTED CORN, SMOKED TOMATO VINAIGRETTE

TAJIN ENCRUSTED SWORDFISH
SEASONAL GARDEN RISOTTO

NIGHTLY FISH SPECIAL
(\$15 SUPPLEMENTAL CHARGE)

AUSTRALIAN WAGYU NEW YORK STEAK
(\$35 SUPPLEMENTAL CHARGE)

THIRD COURSE

BAY HOUSE KEY LIME PIE
GRAHAM CRACKER CRUST, WHIPPED CREAM

CHOCOLATE BERRY CAKE
DECADENT CHOCOLATE CAKE WITH RICH MIXED BERRY CREAM,
CHOCOLATE GANACHE

BEIGNETS
3 NEW ORLEANS STYLE FRENCH DOUGHNUTS, TOSSED IN CINNAMON AND SUGAR,
SERVED WITH CHOCOLATE AND CARAMEL SAUCE
(\$5 SUPPLEMENTAL CHARGE)

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

EATING RAW OR UNDERCOOKED SHELLFISH, MEAT OR POULTRY COULD BE HARMFUL TO YOUR HEALTH